

SAFETY MESSAGE

Personal Safety is our #1 priority



Bacteria? Not in My Fridge! Compiled by USDA-APHIS-CCEP

Do you enjoy the hazards of playing leftover roulette?

Is your refrigerator's food supply so repulsive that eating the leftovers often results in hours spent with the porcelain god? So, when do certain foods go bad and what happens to your stomach when it is digesting rebel forces? Well, the American Dietetic Association has the answer for you! **"Five thousand Americans die from food poisonings each year. Yikes!!!!"**

1. Rotisserie Chicken

Good for 1 day.

"After that:"

Just 24 hours later, any portions of the chicken that were not fully cooked are now festering with enough bacteria to ensure you can finish "WAR and Peace" on the can.

2. Taco Bell Taco Supreme

Good for 2 days.

"After that:"

If your local Taco Bell is unhygienic, the cruise industries-crippling Norwalk virus could lay in wait bringing on vomiting, diarrhea, headaches and fever 12 hours after eating.

3. Grilled Cheese Sandwich

Good for 2 days.

"After that:"

All that sloppy, tasty goodness is a haven for germs. Tempt fate and good taste and your anus will soon take on the appearance of a dragon's nostril.

4. Sliced Bologna, open faced sandwich

Good for 5 days.

"After that:"

The shiny slimy film shows up, Listeria bacteria lurks. These vicious, mobile bacteria caused fever, chills and aches. Worse symptoms can take three weeks to lick.

5. Salsa, open jar

Good for 1 month.

"After that:"

This stuff seems to be able to last forever, but it doesn't. The bacteria are undetectable by sight and smell. Eat it after a month and enjoy the bottom wobbles.

6. Banana, intact

Good forever.

Proof that God has a sense of humor. That foul looking black mush will remain perfectly safe for you to eat, for as long as you can stomach the stench.